

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 2/27/2015 **Business ID:** 99864FE
Business: PINE & BAMBOO GARDEN

10915 W 63RD
 SHAWNEE, KS 66203

Inspection: 31002321
Store ID:
Phone: 9132689545
Inspector: KDA31
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/27/15	01:10 PM	03:00 PM	1:50	0:05	1:55	0	inspection
02/27/15	03:00 PM		0:00	0:18	0:18	0	travel to countyline/stateline starting point.
Total:			1:50	0:23	2:13	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 6 Priority foundation(Pf) Violations 4

Certified Manager on Staff

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y	N	O	A	C	R
		p			

Employee Health

2. Management awareness; policy present.

Y	N	O	A	C	R
p					

3. Proper use of reporting, restriction and exclusion.

p					
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		..	p
Fail Notes	2-401.11 <i>EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.</i> <i>[A drink cup of tea without out lid was on the prep table. COS, drinking cup removed.]</i>						
5. No discharge from eyes, nose and mouth.		p
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.		p
7. No bare hand contact with RTE foods or approved alternate method properly followed.		p
8. Adequate handwashing facilities supplied and accessible.		..	p	p	..
Fail Notes	5-205.11(B) <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.</i> <i>[A food funnel was stored in a handsink. COS, item removed.]</i>						
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		p
10. Food received at proper temperature.		p
11. Food in good condition, safe and unadulterated.		p
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		..	p	p	..
Fail Notes	3-302.11(A)(1)(a) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables</i> <i>[Raw beef was stored above cut green onions in the make table. Raw beef was stored above chopped chives in the walk in cooler. COS, raw beef removed.]</i> 3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.</i> <i>[Raw chicken was stored above ready to eat brown sauce in the make table. COS, brown sauce removed.]</i> 3-302.11(A)(2) <i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas</i> <i>[Raw chicken was stored above raw beef on storage reach in the food prep area. COS, raw chicken removed. Raw chicken was stored above raw shrimp in the walk in cooler. COS, raw chicken removed.]</i>						
14. Food-contact surfaces: cleaned and sanitized.		..	p	p	..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination

Y N O A C R

Fail Notes | 4-601.11(A) *Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.*
[Dried food debris was on food storage containers that were stored on shelf above the 3 compartment sink. Dried food debris was on food storage containers that were stored under a prep table. Dried food debris was on the blade of a can opener. Dried food debris was on the blade of knives that were storage on storage rack. Utensils that were stored as clean were stored in a plastic container with dried food debris in the bottom of the storage container. COS, cleaned and sanitized.]

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

.. .. p

Potentially Hazardous Food Time/Temperature

Y N O A C R

16. Proper cooking time and temperatures.

.. .. p

17. Proper reheating procedures for hot holding.

.. .. p

18. Proper cooling time and temperatures.

.. .. p

19. Proper hot holding temperatures.

p

This item has Notes. See Footnote 1 at end of questionnaire.

20. Proper cold holding temperatures.

.. p p ..

This item has Notes. See Footnote 2 at end of questionnaire.

Fail Notes | 3-501.16(B) *P - PHF/TCS Cold Holding (Shell EGGS) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 7°C (45°F) or less.*
[Raw shell eggs 54F was stored on top the prep table. PIC stated the eggs were on the prep table this morning for couple hours. COS, eggs placed in the walk in cooler.]

21. Proper date marking and disposition.

p

This item has Notes. See Footnote 3 at end of questionnaire.

22. Time as a public health control: procedures and record.

.. p

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. p

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. p

Chemical

Y N O A C R

25. Food additives: approved and properly used.

p

26. Toxic substances properly identified, stored and used.

.. p

Fail Notes | 7-102.11 *Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.*
[A white reused soy sauce bucket was filled with a clear liquid. PIC stated the clear liquid was bleach water. COS, chemical labeled. a container with blue liquid was on the handsink without a common name on container. PIC stated the blue liquid was dish soap. COS, chemicals labeled.]

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y N O A C R
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<i>Fail Notes</i>	7-201.11(A) <i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [Containers of bleach was stored next to raw beef tripe.]</i>
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Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.

.. p

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required.

.. p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. p

Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.

p

32. Plant food properly cooked for hot holding.

.. .. p

33. Approved thawing methods used.

p

<i>Fail Notes</i>	3-501.13(A) <i>TCS Thawing (Refrigeration) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less. [Frozen beef tripe was thawing on prep table without any refrigeration. PIC stated the beef tripe was taken out of the frozen to thaw. COS, place in the walk in cooler.]</i>
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34. Thermometers provided and accurate.

p

Food Identification	Y N O A C R
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35. Food properly labeled; original container.

p

Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.

p

This item has Notes. See Footnote 4 at end of questionnaire.

37. Contamination prevented during food preparation, storage and display.

.. p

<i>Fail Notes</i>	3-305.11(A)(1) <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [Bags of rice was stored on the floor in the food prep area.]</i>
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38. Personal cleanliness.

p

39. Wiping cloths: properly used and stored.

p

40. Washing fruits and vegetables.

.. .. p

Proper Use of Utensils	Y N O A C R
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41. In-use utensils: properly stored.

p

42. Utensils, equipment and linens: properly stored, dried and handled.

.. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils			Y	N	O	A	C	R
Fail Notes	4-903.11(B)	Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Utensils were not inverted and stored as clean. Food storage containers were stacked wet and stored as clean.]						
	43. Single-use and single-service articles: properly used.		p
	44. Gloves used properly.		p
Utensils, Equipment and Vending			Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		..	p
Fail Notes	4-101.11(A)	P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [Fried noodles were stored in a non-food grade storage (Sterilite) container.]						
	4-202.11(A)(2)	Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Broccoli was stored in a plastic food storage container with cracks in the plastic.]						
	45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		p
	46. Warewashing facilities: installed, maintained, and used; test strips.		p
	47. Non-food contact surfaces clean.		p
Physical Facilities			Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.		p
	49. Plumbing installed; proper backflow devices.		..	p
Fail Notes	5-205.15(B)	Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [Faucets on the 3 compartment sink leaking water in the turn off mode.]						
	50. Sewage and waste water properly disposed.		p
	51. Toilet facilities: properly constructed, supplied and cleaned.		..	p
Fail Notes	6-202.14	Except where a toilet room is located outside a FOOD ESTABLISHMENT and does not open directly into the FOOD ESTABLISHMENT, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the PREMISES shall be completely enclosed and provided with a tight-fitting and self-closing door. [No self-enclosed door on the toilet room in the back food prep area.]						
	52. Garbage and refuse properly disposed; facilities maintained.		p
	53. Physical facilities installed, maintained and clean.		..	p
Fail Notes	6-501.11	PHYSICAL FACILITIES shall be maintained in good repair. [The floor tiles in the food prep area were broken and some missing.]						

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Physical Facilities

Y N O A C R

Fail Notes	6-501.12(A)	PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Dried food debris was on the walls in the food prep area. Dried food debris was behind the cooking equipment, and under storage racks, and behind reach in coolers. The air vents in the food prep area were covered in dust.]
	6-501.16	After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [Wet mop was left in a mop bucket.]

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Fried rice 145f
Steam white rice 167F
Egg drop soup 154F
Hot sour soup 162F

Footnote 2

Notes:

Make table cooked noodles 41F
WIC raw beef 38F
RIC milk 40F
RIC raw shrimp 38F
RIC cooked duck 38F.
RIC raw chicken 41F
Make table raw chicken 35F

Footnote 3

Notes:

PIC stated all foods in walk in cooler and reach in cooler without dates were made on 02/26/14 after 3PM (less than 24 hours)

Footnote 4

Notes:

PIC provided pest control invoice with a service date 1/21/15.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 2/27/2015 **Business ID:** 99864FE
Business: PINE & BAMBOO GARDEN

10915 W 63RD
SHAWNEE, KS 66203

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Store ID:
Phone: 9132689545
Inspector: KDA31
Reason: 01 Routine

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/09/15

Inspection Report Number 31002321

Inspection Report Date 02/27/15

Establishment Name PINE & BAMBOO GARDEN

Physical Address 10915 W 63RD City SHAWNEE

Zip 66203

Additional Notes
and Instructions

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